

# Heavenly Cherry Pie

**Makes:** 48 servings

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Ingredients	Weight	Measure
Tart cherries, canned or frozen	2 pounds	1 1/2 quarts
Cherry-flavored gelatin	1 pound 2 ounces	3 cups
Hot water (140-160 degrees)	3 pounds	1 1/2 quarts
Whipped topping	3 pounds	1 gallon + 2 cups
9-inch prepared graham cracker crust	6 ounces each	6 each
Additional whipped topping, for garnish	8 ounces	3 cups

## Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	225	
Total Fat	11 g	
Protein	1 g	
Carbohydrates	27 g	
Dietary Fiber	1 g	
Saturated Fat	5 g	
Sodium	147 mg	

## Directions

1. Thaw cherries, if frozen. Allow canned or frozen cherries to drain well.
2. Dissolve gelatin in hot water, stirring until completely dissolved. Refrigerate until the consistency of egg whites, about 45 minutes.
3. Beat in whipped topping using mixer fitted with wire whisk on medium speed until well blended. Fold in cherries by hand.
4. Portion 1 quart of the filling (1 pound, 6 ounces) into each pie crust. Refrigerate several hours or overnight until firm.

5. Cut each pie into 8 servings. Garnish each serving with 1 tablespoon whipped topping.